

SEARS

OWNERS MANUAL

MODEL NO.
315.11690

CAUTION:
Read Rules for
Safe Operation
and Instructions
Carefully

SAVE THIS
MANUAL FOR
FUTURE REFERENCE



CRAFTSMAN® SANDER

DUAL MOTION
DOUBLE INSULATED

Introduction
Operation
Repair Parts



Designed exclusively for and sold only by
SEARS, ROEBUCK AND CO., Dept. 696/731A, Sears Tower, Chicago, IL 60684

IMPORTANT SAFEGUARDS

When using electric appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock do not immerse cord, plug, or oven in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before cleaning appliance and putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner. Call our toll-free customer service number for information on examination, repair or adjustment.
7. The use of accessory attachments not recommended by the manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces, including the stove.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids. Be sure to allow hot oil or liquids to cool before moving appliance.
12. To disconnect, turn any control to Off, then remove plug from wall outlet.
13. Use extreme caution when removing tray or disposing of hot grease.
14. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electrical shock.
15. Oversize foods or metal utensils must not be inserted in a oven as they may create a fire or risk of electric shock.
16. A fire may occur if the oven is covered, touching or near flammable material, including curtains, draperies, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation, or before the appliance cools down.
17. Extreme caution should be exercised when using containers constructed of other than metal or glass.
18. Do not store any materials, other than manufacturer-recommended accessories, in this oven.
19. Do not place any of the following materials in the oven: paper, cardboard, plastic, and the like.
20. Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.
21. To turn oven off, turn Timer to OFF position. See "Parts and Features" section.
22. Do not place eyes or face in close proximity with tempered safety glass door, in the event that the safety glass breaks.
23. Always use appliance with crumb tray securely in place.
24. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS

Consumer Safety Information

This appliance is intended for household use only.

This appliance is equipped with a polarized plug. This type of plug has one blade wider than the other. The plug will fit into an electrical outlet only one way. This is a safety feature intended to help reduce the risk of electrical shock. If you are unable to insert the plug into the outlet, by reversing the plug. If the plug should still fail to fit, contact a qualified electrician to replace the obsolete outlet. Do not attempt to defeat the safety purpose of the polarized plug by modifying the plug in any way.

The length of the cord used on this appliance was selected to reduce the hazards of becoming tangled in, or tripping over a longer cord. If a longer cord is necessary an approved extension cord may be used. The electrical rating of the extension cord must be equal to or greater than the rating of the oven. Care must be taken to arrange the extension cord so that it will not drape over the countertop or tablecloth where it can be pulled on by children or accidentally tripped over.

2

This appliance is equipped with a fully tempered safety glass door. The tempered glass is four times stronger than ordinary glass and more resistant to breakage. Tempered glass can break, however it breaks into pieces with no sharp edges. Care must be taken to avoid scratching door surface or nicking edges. If the door has a scratch or nick, call our toll-free customer service number.

Always unplug your oven from the outlet when not in use.

Before First Use

Most heating appliances produce an odor and/or smoke when used for the first time. Plug the oven into an outlet. Turn the Temperature Knob to 450°F (230°C). Heat at this temperature for 10 minutes. The odor should not be present after this initial preheating. Wash all accessories before using.

Package contents

LCD monitor



Power cord



Audio cable



(Optional)

VGA cable



DVI cable



(Optional)

User's Guide (CD)



Quick Start Guide

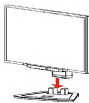


Installation instructions

Assembling the monitor



1. Position the monitor on top of the base.



2. Connect the base into the neck of the monitor along the track.

Detaching the monitor

If you need to detach the monitor for repackaging, the monitor and base must be separated in order to fit in the carton.

To detach the monitor:

1. Unplug the AC power cord to make sure the power is off.
2. Pull the 4 hooks on the bottom side of the base and hold.
3. Separate the monitor and base.



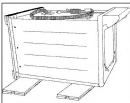
Important

When separating the monitor and base, find a clean, flat surface to place the monitor on and place a clean dry cloth under the monitor to protect it further. After removing the monitor from the base, pull the monitor slightly up and away from the base and place it on the cloth.



STEP 1

- Remove all items from inside of wash tub.
- Replace tub block and tape lid shut.
- **Remember!** After installation is completed, the tub block needs to be removed.



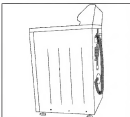
STEP 2

- Lay two carton corner posts on the floor.
- Make sure one corner post is placed against the wooden crate bottom.
- Tip washer forward on its front so it will lay across both corner posts.



STEP 3

- Remove crate wires and crate base.



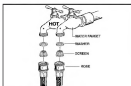
STEP 4

- Tip machine upright.
- Slide washer in place near water faucets.
- Prepare to hook up hoses.



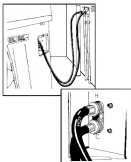
STEP 5

Run water through both water faucets into a bucket to purge the water line particles that might clog the hoses. While running water through the faucets, determine which faucet is HOT water and place an identifying mark on it. Traditionally the HOT water faucet is on the



STEP 6

Insert one screen and then one washer into the faucet ends of the inlet hoses. The screens should be pointing out to fit properly.



STEP 7

Attach the inlet hoses to the HOT and COLD faucets. Being sure the hose marked "HOT" is attached to the HOT water faucet. Tighten by hand until snug and then 2/3 of a turn with pliers. **Do not overtighten.**

Attach the inlet hoses to the HOT and COLD connections on the back of the washer. HOT and COLD connections are identified by H & C stamped on the bracket, HOT on top, COLD on bottom. Be sure the hose marked "HOT" is attached to the HOT connection. Tighten by hand until snug and then 2/3 of a turn with pliers. **Do not overtighten.**

STEP 8

Turn on faucets and check for leaks at the faucets and at the machine connections. If leak occurs, check for cross-threaded or loose connections.

The CMOV instruction is decomposed into two valid fetched instructions that, in the absence of stalls, are fetched in consecutive cycles. See Table 6–12 for more information.

Table 6–12 CMOV Decomposed

Instruction	New Instructions
CMOV Ra, Rb → Rc	CMOV1 Ra, oldRc → newRc1
	CMOV2 newRc1, Rb → newRc2

6.10.3.2 Operation

1. Setup

The following IPRs need to be set up by using PALcode instructions.

IPR Name	Relevant Fields	Meaning
IEN_CM	PCEN[1:0]	Enable Interrupts.
PCTX	PPCE	Enable Process Performance Counting or use I_CTL[SPCE].
PCTR_CTL	SL0	Selects Aggregate or ProfileMe mode; set to 1 for ProfileMe mode.
	SL1	Selects PCTR0 and PCTR1 counting modes. See Table 6–14 for more information.
	PCTR0[19:0]	Set counter 0 value ($2^{20}-N$). This selects approximately the Nth valid fetched instruction as the profiled instruction. Because writes to PCTR0 are incremented by 0.4, the profiled instruction is one of the (N–4)th to Nth valid fetched instructions. See Section 6.10.1 for more setup precautions.
	PCTR1[19:0]	Set counter 1 value = 0. See Section 6.10.1 for more setup precautions.
I_CTL	SPCE	Enable System Performance Counting or use PCTX[PPCE].
	PCT0_EN	Enable performance counter 0.
	PCT1_EN	Enable performance counter 1.

2. Open window

PCTR0 accumulates up to 4 valid fetched instructions per cycle when enabled via I_CTL[PCT0_EN] and either I_CTL[SPCE] or PCTX[PPCE].

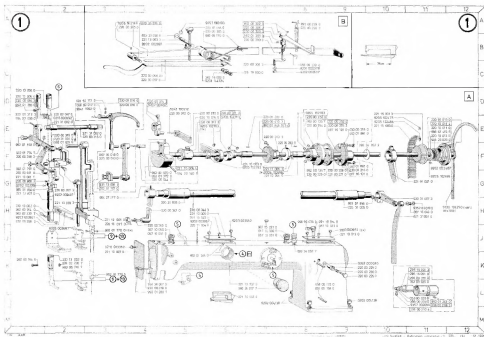
The valid fetched instruction that causes PCTR0 to overflow opens the window and becomes the profiled instruction and covers a period of time near to when the instruction was in flight. The first cycle of the window is the 5th cycle after the instruction was fetched. A residual count of up to 7 valid fetched instructions is accumulated in PCTR0 in the two cycles between overflow and the start of the ProfileMe window. This residual count is returned in I_STAT[overcount(2,0)].

3. Count

If PCTR0 and PCTR1 are enabled, they increment according to modes selected by SL0 & SL1.

4. End window

The last cycle of the window depends on whether the instruction traps, retires, aborts, and/or is squashed by the fetcher.



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- The illustrations and an screen displays in this operation manual are for explanation purposes only and may vary slightly from the actual operations.
- The computer used throughout this manual are based on the LC-65.6550U model.

Accelerator status: Possible data loss in cache	Possible data loss detected during power-up due to all batteries being below sufficient voltage level and no presence of the identification signatures on the array accelerator board.	There is no way to determine if dirty or bad data was in the cache and is now lost.
Accelerator status: Temporarily disabled	Array accelerator board has been temporarily disabled.	Check the Disable Code field.
Accelerator status: Unrecognized status	A status returned from the array accelerator board that DAAD does not recognize.	Obtain the latest version of DAAD.

Continued

Operating Instructions (cont'd)

- When you hear the timer bell ring, the set preparation time has elapsed.
Pull the tank out of the appliance and place it on a heat-resistant surface and check if the ingredients are ready. If the ingredients are not ready yet, simply slide the tank back into the appliance and set the timer to a few extra minutes.
- To remove ingredients, remove the fryer basket from the unit and place on a solid, heat-resistant surface, such as a counter top. Press the basket eject button to release the fryer basket from the tank. Use tongs or a fork to remove prepared food, or turn over basket to empty the food onto plate or serving utensil.
- Use extreme caution while handling hot food in fryer basket and tank. Excess oil will drip into tank when preparing greasy foods.

Please see table below for tips on how to be prepare different foods.

Note: This table is only a guide and does contain exact recipes.

Type	Min to Max	Time(mins)	Temp(F)	Tip
Frozen fries	7oz-17.5oz/200g-495g	12-20	390	Remove and shake basket periodically
Fresh-made fries	7oz-17.5oz/200g-495g	18-30	360	Add 1/2 spoon of oil, shake basket periodically
Chicken nuggets	3.5oz-17.5oz/100g-495g	10-15	390	Add 1/2 spoon of oil, shake basket periodically
Chicken fillet	3.5oz-17.5oz/100g-495g	18-25	390	Turn over if needed
Drumsticks	3.5oz-17.5oz/100g-495g	18-22	360	Turn over if needed
Steak	3.5oz-17.5oz/100g-495g	8-15	360	Turn over if needed
Pork chops	3.5oz-17.5oz/100g-495g	10-20	360	Turn over if needed
Hamburgers	3.5oz-17.5oz/100g-495g	7-14	360	Add 1/2 spoon of oil
Frozen fish sticks	3.5oz-14oz/ 100g-397g	6-12	390	Add 1/2 spoon of oil
Cup cakes	5 units	15-18	390	

COOKING TIPS

- Smaller ingredients usually require a slightly shorter preparation time than larger ingredients.
- For best results of smaller foods such as fries, onion rings and chicken nuggets, remove the fryer basket halfway through preparation time and shake to mix around the food in the basket. This will help to evenly fry the food being prepared.
- Add some oil to fresh potatoes for a crispy result. Fry your ingredients in the airfryer within a few minutes after you added the oil. Do not fill basket with oil.
- Do not prepare extremely greasy ingredients such as sausages in the air fryer.
- Snacks that can be prepared in an oven can also be prepared in the air fryer.
- For French fries, use 17 ounces of fries at a time for best frying results.
- This air fryer is great for reheating food. To reheat your food, set the temperature control to 300° Fahrenheit for up to 10 minutes.

operating. If the refrigeration system fails, the cold retained in frozen food stored in a full freezer will remain effective for at least two days.

N. B.! Unjustified after-sales service calls must be paid for even during the guarantee period.

Note: Check the red light diode and the thermometer or temperature indicator regularly to see that the storage temperature is being maintained.

Your chest freezer can be made lockable by a retrofit set.

Cover lock

If your chest freezer is equipped with a lock, the key should not be kept within reach of children or near the appliance so that children cannot lock themselves inside.

When not in use

If your freezer is to remain unused for any length of time, it must be disconnected (unplugged) from the electricity supply. It should then be defrosted, cleaned thoroughly, and the lid left open to prevent any odours from forming.

Hints on energy-saving

One or two additional hints on energy-saving are given below:

- Do not install your freezer next to a radiator or oven or in direct sunlight.
- Do not place any hot food in the freezer.
- Do not open the lid unnecessarily and close it again as quickly as possible.
- Check the storage temperature in the freezer compartment with a thermometer.
- Do not set the storage temperature lower than -18 °C.
- Ensure good ventilation of all surfaces (sides) of your chest freezer.

If you ever move house

If your freezer is not fully loaded, pack all the frozen food in concentrated fashion at a few storage levels.

Push the Frostmatic button 24 hours before the removal van leaves to create a low-temperature reserve in the frozen food.

Secure the chest freezer lid against opening during transport.

Place the chest freezer on the removal van last so that you can unload it first and replug it into the mains supply.

Special accessories

For full equipment of your chest freezer, universal storage baskets, available only in sets of 2, can be ordered from your supplier.

Power

The AIR-104/204 comes with an external power supply. Plug the round end of the power cable into the DC 12V socket on the AIR-104/204, and plug the body of the power supply into an electrical outlet.

Modem connections

The AIR-104/204 can access the Internet utilizing either one or two modem connections, depending on the user's bandwidth requirements.

You will need at least one modem connection to access the Internet. The AIR-204 supplies this connection with a built-in 56K modem. The AIR-104 requires an external device, either a modem or an ISDN terminal adapter.

For both the AIR-104 and the AIR-204, a second modem connection may be made with an external device (either a modem or an ISDN terminal adapter).

First modem connection

AIR-104

Connect an external modem or ISDN terminal adapter to the COM1 jack on the AIR-104. Use one of the RJ-45 to DB-25 cables (supplied) to make the connection.

AIR-204

The AIR-204 contains an internal V.90 56Kbps modem. Connect the LINE jack on the AIR-204 to your telephone line. Use the RJ-11 to RJ-11 cable (supplied) to make the connection.

Additionally, you may connect either a telephone handset or a fax machine to the AIR-204 via the PHONE jack. Use another RJ-11 to RJ-11 cable (not supplied) to make the connection.

Second modem connection

Both the AIR-104 and the AIR-204 allow you to expand your Internet access by connecting an external modem or ISDN terminal adapter to the COM2 jack. Use an RJ-45 to DB-25 cable (supplied) to make the connection.

- This data perfectly illustrates the power of the L2 cache combined with the faster clock speed of the Pentium/133. After comparing the results shown in Figure 2 with those of Figure 3, it is clear that a single Pentium/133 easily outperforms two or four Pentium/100 CPUs.
- The server is less quick to consume processor resource. 800 users can easily be supported with subsecond response time.
- In this data there is not the huge jump in Score as exhibited by the Pentium/100. This is possibly because the L2 cache is not being overrun at these user loads.
- This example shows how there is little benefit in adding a CPU when the system *isn't* processor constrained. Interestingly, there is no real apparent bottleneck in the server hardware itself. The gradual slowdown could be due to the Exchange software itself.
- This data implies that the system would be able to handle other tasks besides the email and public folder tasks in the LoadSim user profile. For example, the second CPU would likely be used more effectively if a gateway or some other Exchange process is added to the system.
- Four CPU data is omitted because it provides no additional benefit in this scenario.

LTD HEATER INSTALLATION

LOW TEMPERATURE HEATER SPECIFICATIONS

		18"
All models	Inside diameter Bolt circle diameter Length BTU rating Weight	18 5/16" 19 7/16" 22" 400000 81
Vapor models	Maximum fuel flow (GPH) Orifice Modulating valve bypass orifice Minimum operating pressure Maximum operating pressure Minimum line size	167 5/64" Red 2 20 3/8"
Natural gas models	Maximum fuel flow (CFH) Orifice Modulating valve bypass orifice Minimum operating pressure Maximum operating pressure Minimum line size	421 9/64" Yellow 1 7 1/2"

Technical Support

E-mail: support@airlink101.com

Toll Free: 1-888-746-3238

Website: www.airlink101.com

*Theoretical maximum wireless signal rate based on IEEE standard 802.11g specifications. Actual data throughput will vary. Network conditions and environmental factors, including volume of network traffic, building materials and construction, mix of wireless products used, radio frequency interference (e.g., cordless telephones and microwaves) as well as network overhead lower actual data throughput rate. Specifications are subject to change without notice. All products and trademarks are the property of their respective owners. Copyright ©2008 AirLink101®

Rear Panel Connectors

Figure 1-4 and Table 1-3 show the connectors on the rear panel of the ProLiant ML330e/ML330 server.

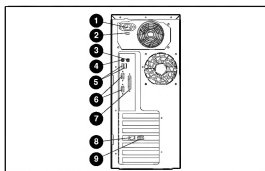


Figure 1-4. Identifying rear panel connectors

Table 1-3
Rear Panel Connectors

Item	Connector	Item	Connector
❶	Power cord connector	❷	Serial port connectors
❸	Voltage selector switch	❹	Parallel port connector
❺	Mouse connector	❻	RJ-45 Ethernet for NIC connector
❽	Keyboard connector	❼	Video connector
❾	USB port connectors (ProLiant ML330e server only)		

- (2) Remove the four hairpins retaining the step on the frame.
- (4) Remove the drive shaft.



Fig. 2-28

REINSTALLATION

Reinstall in reverse order of removal.

2.3. REMOVAL AND REINSTALLATION OF TRANSMISSION CASE

REMOVAL

- (1) Remove the drain plug located on the bottom of the transmission case.
- (2) Remove the fender and step, referring to 3.2.
- (3) Remove the battery and fuel tank, referring to 3.2.



Fig. 2-29

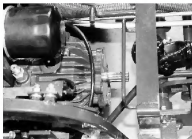


Fig. 2-30

- (5) Remove the following oil hoses.
- Lifting cylinder connecting hose
 - Solenoid valve connecting hose

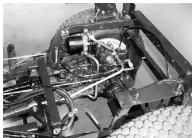


Fig. 2-31

- (6) Remove the brake rod linkage and parking brake cable.



Fig. 2-32

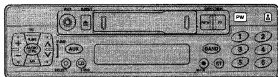
DHCP Client Table: Clicking this button will bring up a list of all DHCP Clients connected to the NAS device. Note that this option is only applicable if the device is in Server Mode.

Fixed Mapping: By clicking this button and Enabling the MAC Address Control, the NAS can be setup to specifically assign an IP address to a certain computer based on the computers MAC Address. This way the IP address of the computer will never change, where normally it may change when the computer is powered on/off.

4.3 Setup – System Time

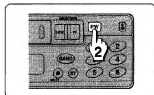
This page is similar to the System Time setting as described in the Setup Wizard in **Section 4.1 Step 4**.

DESMONTAJE DEL PANEL DE CONTROL

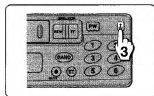


Se puede desmontar el panel de control del aparato y llevarlo consigo cuando se deja el coche estacionado sin vigilancia.

- 1 Si hay una cassette en el aparato, sáquela para evitar que pueda dañarse el aparato.
- 2 Presione PW para desconectar el aparato.



- 3 Mientras se sujeta el panel de control con una mano, presione (A) para soltar un lado del panel. Haga este procedimiento con cuidado para que no se caiga el panel porque puede saltar en este momento.



- 4 Para levantar el panel de control del aparato, desmóntelo sacándolo del aparato.



No toque el conector en el lado de atrás del panel de control porque esto puede hacer que se ensucie el conector y provocar una mala conexión, con lo que se producirá un malfuncionamiento del aparato.

- Guarde el panel de control en la caja de transporte que viene con el aparato para protegerlo contra golpes y daños en general durante su transporte.